



Dick & Jenny's

Appetizers

Savory Cheesecake 12

house made tasso, crawfish, cream & pepper jack cheese
Sundried tomato & roasted garlic aioli

Corn-Fried Oysters 15

house remoulade, southern coleslaw

Cristiano's Original Chargrilled Oysters 14/24

flame kissed Louisiana oysters,
roasted red peppers, garlic, oregano, parmesan

Shrimp & Grits 12/24

head-on gulf shrimp, goat cheese-thyme stone ground grits,
garlic rubbed baguette, NoLa BBQ sauce

Fried Green Tomatoes 10

fried green tomatoes, gulf shrimp rémoulade

Fried Duck Strips

with sweet chili sauce

Eggplant Rollatini 12

baked eggplant filled with ricotta, parmesan, mozzarella,
wild mushrooms & garlic, tomato-vodka sauce

Salads



Watermelon Salad 9

spiced pecans, local pea shoots, feta, citrus vinaigrette

Caprese 10

burrata, marinated heirloom tomatoes, basil, fig balsamic reduction

House Salad 7

mixed baby greens, heirloom cherry tomatoes, cucumbers, ricotta
salata, apple-maple vinaigrette

Entrées

(add jumbo lump crab or jumbo shrimp to any dish \$8)

Blackened Gulf Fish 24

blackened gulf fish, crawfish risotto, arugula

Bouillabaisse 24

crab, shrimp, gulf fish, tomatoes, steamed rice, tomato-saffron-fennel broth

Beef Short Ribs 25

braised boneless angus short ribs, sautéed chard,
garlic mashed potato, port wine demi-glace

Pork Chop 28

country fried pork chop, sautéed southern greens,
Goat cheese-thyme grits, sawmill gravy

Praline Chicken 20

airline chicken breast stuffed with triple cream brie,
pecan risotto, savory praline sauce

Sides

Southern Greens sautéed with bacon 6

Sambal-Honey Brussel Sprouts with pork belly 7

Garlic-Parmesan Roasted Cauliflower 6

Jalapeno Cornbread 3

Eat Fit NOLA items meet nutritional criteria designated by Ochsner Health System. Visit EatFitNOLA.com for more information

Proprietors: M. Cristiano Raffignone & Kelly Barker

Executive Chef: James Riché

General Manager: Angelle Bergeron

